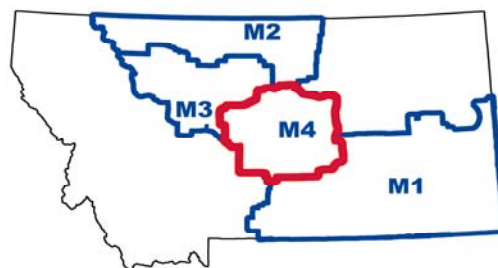


## Montana Hard Red Winter Wheat Eastcentral Montana (Area M4)

The 2008 M4 region is a NEW area, and consisted of 6 counties. This region generally contains about 10% of Montana's winter wheat crop. This regions' quality results were based on samples taken at 4 locations. Our quality tests were facilitated by Plains Grains Incorporated. The samples were analyzed by the USDA, ARS Hard Winter Wheat Quality Lab in Manhattan, Kansas, as well as Kansas State University and the Federal Grain Inspection Service



**Some popular varieties grown in the M4 region in 2008 included:** CDC Falcon (21%), Jagalene (16%), Neeley (12%), Pryor (10%), Yellowstone (8%), and Ledger (6%). CDC Falcon is a Canadian variety released in 1987, and has acceptable milling and baking qualities. Jagalene was released by AgriPro in 2003, and has excellent milling and very good baking characteristics.

	2006	2007	2008
<b><u>Production Data</u></b>			
<b>Bushels produced (1,000 bu)</b>	10,922	9,667	<b>9,984</b>
<b>Average Yield bu/ac</b>	38	35	<b>31</b>
<b><u>Other Kernel Quality</u></b>			
<b>Protein (%) (Wheat, 12% MB)</b>	NA	NA	<b>11.8</b>
<b>Moisture (%)</b>	NA	NA	<b>10.03</b>
<b>1000 Kernel Wt. (g)</b>	NA	NA	<b>24.24</b>
<b>Falling Number (sec)</b>	NA	NA	<b>485</b>
<b><u>Flour Quality Data</u></b>			
<b>Flour Yield (%) based on total product</b>	NA	NA	<b>70.6</b>
<b>Flour Ash (%)</b>	NA	NA	<b>0.51</b>
<b>Wet Gluten (%) (1984)</b>	NA	NA	<b>27.6</b>
<b>Gluten Index (%)</b>	NA	NA	<b>98.73</b>
<b><u>Physical Dough Properties</u></b>			
<b>Farinograph Pk Time (minutes)</b>	NA	NA	<b>4.9</b>
<b>Farinograph Tolerance/Stability (minutes)</b>	NA	NA	<b>10.8</b>
<b>Farinograph Absorption (%)</b>	NA	NA	<b>60.3</b>
<b>Extensibility(45 min)*</b>	NA	NA	<b>125.8</b>
<b>Resistance(45 min)B.U.*</b>	NA	NA	<b>442</b>
<b>Area(sq.cm)*</b>	NA	NA	<b>90.7</b>
<b>Extensibility(135 min)*</b>	NA	NA	<b>121.6</b>
<b>Resistance(135 min)B.U.*</b>	NA	NA	<b>652</b>
<b>Area(sq.cm)*</b>	NA	NA	<b>126.6</b>
<b><u>Baking Data</u></b>			
<b>Loaf Volume (cc)</b>	NA	NA	<b>775</b>
<b>Crum Grain (0-8)</b>	NA	NA	<b>1.3</b>
<b>Crum Texture (0-8)</b>	NA	NA	<b>2.7</b>

\*New as of 2008

Please note that new mills were used during testing in 2008, therefore data may not be comparable to previous years' results, or represent a true commercial mill.

2008 Hard Red Winter Wheat Quality - M3 Region